



## CHOCOLATE CHIP COOKIES

*Recipe developed by Joanna Hanson*

	Ingredients	Exchanges
Protein	19.6 gm cream cheese	1 (-6 gm fat)
	15 gm raw egg	1 (-1 gm fat)
	15.3 gm oil roasted pecans	1.7 (-10.2 gm fat)
Fat	12.8 gm butter, softened	6 (-17.2 gm)
Carbohydrate	2 gm Hershey's® sugar-free chocolate chips	1.3
Other	1/8 tsp. Da Vinci® sugar free vanilla syrup 2-3 drops liquid sweetener	

### DIRECTIONS

- Preheat oven to 350°F.
- Grind pecans using food processor until smooth.
- In a small bowl, combine all of the ingredients except for the chocolate chips.
- Line a baking sheet with parchment paper.
- Scoop the batter by spoonfuls, 1-2 inches apart, and spread into small rounds.
- Sprinkle with chocolate chips.
- Place in oven and bake 10-15 minutes until edges turn golden brown and center of the cookie is firm.
- Allow cookies to cool slightly before removing.

### VARIATIONS

- **This cookie recipe is ideal for high ratios.**
- Exchanges for the cream cheese and egg should be equal.
- Other carbohydrates could be used for this recipe such as ChocZero® milk chocolate squares, raisins, chopped strawberries, or blueberries.